



Espinhosos 2020

Located in the sub-region of Baião, Quinta dos Espinhosos has its vines planted at an altitude of 450 meters, where the varieties Avesso and Chardonnay benefit from a privileged solar exposure.

The seven hectares of vineyards, cultivated in an organic way, in granitic soils, prefer quality over quantity, since its low to moderate yields are compensated by high-quality grapes.

Espinhosos will have for the first time, in its 2018 vintage, the seal of organic certification.

Tasting notes

This wine exhibits a great balance between volume and freshness. On the nose we find notes of white pulp fruits, thyme and bay leaves. On the palate it blends the acidity of Avesso with the rounder character of Chardonnay, the fruit always present, with saline and mineral notes of granitic influence. Finishing nice and smooth, this is a very complete and gastronomic wine. It will age well in bottle.

Winemaking process

Grapes arrive to the winery in 24kgs boxes. They are hand-selected and destemmed, before going thru skin contact process and a gentle pneumatic press. The must ferments in stainless steel vats

at low temperature. Stabilization and tender filtration take place. No animal derivative is used in the process, making it a vegan-friendly wine.

A special care was taken into this process, minimizing any impact, with the intention of producing a wine that expresses well the particularities of the grapes and the terroir.

Bottled in February 2021.

Climatic characteristics of the 2020 vintage

The winter of 2020 was quite dry with low levels of rain. In the spring the temperatures became relatively high during April and May, with strong levels of rain during the last half of April, which was important to fill the water reserves of the vineyards. The summer had hotter temperatures than normal, mainly from the 22nd of June until the 10th of August. A hot and dry summer, with the vineyards in hydric stress until a strong, unusual rain occurred between 16th and the 20th of August, accelerating the maturation of the grapes and giving way to a sharp decline in the acidity levels. The beginning of the harvest

FEATURES

- Producer A&D WINES
- Region Minho
- Grape varieties Avesso and Chardonnay
- Soil type Granitic
- Altitude 450 m
- Vineyards In line
- Vines per Ha 3000
- Pruning system Royat
- Harvest period September 2020
- Harvest method Manual
- Malolactic No
- Fermentation Stainless steel vats
- Bottled February 2021
- Ageing No
- Organic certified wine



ANALYTICAL DATA

- Dry extract 21,9 g/dm³
- Alcohol 13% vol
- Total acidity 6,1 g/dm³
- Volatile acidity 0,4 g/dm³
- PH 3,24
- Free SO₂ at bottling 17 mg/dm³
- Total SO₂ at bottling 66 mg/dm³



BEST SERVED 10°-12°



FATTY FISH POULTRY



NATURAL CORK



BOURDEAUX BOTTLE



AWARDED PRODUCT



MANUAL SELECTION



PRODUCT OF PORTUGAL



ORGANIC PRODUCTION



MINIMAL INTERVENTION



VEGAN FRIENDLY